

CLAIMS

1. A food product which has a coating of a powder comprising an antifungal compound, wherein the powder provides a mould-like appearance.
- 5 2. A food product which has a coating of a powder comprising an antifungal compound, wherein the coating comprises 0.005 – 10g/dm<sup>2</sup>, preferably 0.01 – 7g/dm<sup>2</sup> of powder on the surface area of the food product.
- 10 3. The food product according to claim 1 or 2, wherein the food product is a cheese or sausage.
4. The food product according to anyone of claims 1 to 3, wherein the powder comprises flour or starch.
- 15 5. The food product according to anyone of claims 1 to 4, wherein the antifungal compound is a polyene fungicide.
6. The food product according to claim 5, wherein the polyene fungicide is natamycin.
- 20 7. The food product according to claim 6, wherein the coating provides 0.005 – 10 mg of natamycin per dm<sup>2</sup> of surface area of the food product.
- 25 8. The food product according to anyone of claims 1 to 7, wherein the food product can be stored for 60 days at 12°C in open air conditions with no visible mould growth on the coating.
9. A method for coating a food product which comprises adding a dry powder to the surface area of a food product, wherein the dry powder comprises an antifungal compound.
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10. A method according to claim 9 whereby 0.005 – 10 g/dm<sup>2</sup> of dry powder is added per dm<sup>2</sup> of surface area of the food product.
- 5 11. A method according to claim 9 or 10 whereby dry powder is added to provide a mould-like appearance.
12. Use of a powder comprising an antifungal compound for providing a mould-like appearance on a food product.